

Lamb Catering

MAINS

Breast of Guinea Fowl

Garlic and Rosemary Layered Potatoes

Thyme and Roasted Garlic Jus

Smoked Bacon buttered Savoy Cabbage

Butternut Square Puree

Free Range Chicken Breast

Crushed New Potatoes

Tarragon Jus

Peas, Caramelised Onions, Pancetta and Baby Gem Lettuce

Rump of Wood's Farm Lamb with a Herb and Mustard crust

Fondant Potatoes

Rosemary Jus

Roasted Carrots & Pea Puree

Confit of Duck

Braised Haricot Beans, Morteau Sausage

Thyme & Garlic Sauce

Baby Spinach

Fillet of Wood's Farm Beef

Dauphinoise Potatoes

Red Wine Jus

Creamed Horseradish Onions, Roasted Tomatoes & Truffle Oil

Roasted Fillet of Salmon

Crushed Jerusalem Artichokes & New Potatoes

Basil & Garlic Aoili

Green Beans

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Fillet of Sea Bass

Crushed New Potatoes, Spinach

Mussel and Saffron Sauce

Vegetable Minestrone

Herb-crusted Loin of Pollack

Mashed Potatoes

Grain Mustard Sauce

Fine Beans, Peas & Broad Beans

(v) Roasted Aubergine, Slow Cooked Tomatoes

Mozzarella, Courgettes & Basil

(v) Arancini of Spinach, Mozzarella, Dried Tomatoes & Basil

Roasted Pepper Sauce

(v) Wild Mushroom & Spinach Filo Pastry Tart

(v) Cannelloni of Spinach, Red Peppers, Pine Nuts & Ricotta